

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members
Only

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ACTION ON WAGE-HOUR AMENDMENTS HELD OVER TO NEXT SESSION

Pending Bills Retain Present Status When Congress Reconvenes in January

With the close of the first session of the 76th Congress set for Saturday, August 5, House Majority Leader Rayburn announced to the House Thursday afternoon that there would be no further action on wage-hour law amendments. Mr. Rayburn's statement was made after the House had given final approval to a bill to exempt rural telephone exchanges of less than 500 stations from the Fair Labor Standards Act. The bill had passed the Senate earlier in the week.

The rule authorized by the Rules Committee for consideration of the Norton, Ramspeck, and Barden bills, noted in last week's INFORMATION LETTER, was not filed in the House until Wednesday by Chairman Sabbath. Mrs. Norton, Chairman of the House Labor Committee, failed on Monday to follow her announced plan of asking the House to pass, under suspension of the rules, the second Norton bill (H. R. 6406) to amend the wage and hour law. Mrs. Norton's second bill contains no agricultural amendments but otherwise is almost identical with the first Norton bill (H. R. 5435). Both bills have been favorably reported to the House by the Committee on Labor.

When Congress adjourns, these bills, along with the resolution of the Rules Committee and all other legislation, will remain in their present status for further consideration at the next session.

The House and Senate Conference Committee, considering amendments to the Social Security Act, reached an agreement on Friday, August 4, which eliminated the controversial Connally amendments. The conference agreement was approved by the House and was expected also to receive Senate action. Enactment of the bill means that the present one per cent old age benefit tax rate will be continued for the next three years, and also provides for tax savings in connection with unemployment taxes.

With the exception of amendments to the wage and hour law, the legislation of greatest import to the canning industry to go over to the second session of this Congress is the Jones bill (H. R. 6208) to amend the Marketing Agreements Act of 1937. The provisions of the bill, which would make canning crops subject to production control by the Secretary of Agriculture, were the subject of a public hearing held by the House Committee on Agriculture on June 1 and 2. Since then the bill has been discussed by the Committee but no action has been taken.

The last appropriation bill each session, and usually the last piece of legislation to be considered, is a final deficiency bill. In this measure Congress makes up any deficiencies that confront the various agencies of the government and appropriates funds authorized by bills enacted after the

regular appropriation bills have passed. Administrator Andrews asked Congress to appropriate in this bill an additional \$2,000,000 for the Wage and Hour Division to be used to increase its staff of investigators. In reporting the deficiency bill to the House, the Committee on Appropriations left out entirely the Administrator's request. However, the House voted to give the Division \$1,000,000. At the time the INFORMATION LETTER went to press it was not known what action the Senate would take.

STATUS OF CORN SUGAR UNDER FOOD, DRUG, AND COSMETIC ACT Optional Use of Sugar and Dextrose Without Label Declaration Depends on Evidence

The U. S. Department of Agriculture has announced that in formulating definitions and standards for foods it will recognize—where the evidence of record justifies—the optional use of sugar and dextrose (refined corn sugar) without label declaration of their presence.

This, in effect, perpetuates the ruling on corn sugar issued by former Secretary of Agriculture Hyde under the Federal Food and Drugs Act on December 26, 1930. That ruling became void when the Federal Food, Drug, and Cosmetic Act, on June 25, 1939, replaced the Act of 1906. It cannot be reissued entirely under the new law, which provides for label disclosure of all ingredients in unstandardized foods and requires the holding of public hearings—in advance of the formulation of a definition and standard of identity for any food—for the purpose of securing substantial evidence upon which the final definition and standard may be based. The recognition given dextrose in each individual standard, and the question of label declaration of sugar and dextrose used as optional ingredients, therefore depend exclusively upon the character and sufficiency of the evidence introduced at the public hearing required by law preliminary to the promulgation of standards.

The text of the Department's statement, made by Secretary Wallace on July 25, follows:

On December 26, 1930, Secretary Arthur M. Hyde issued the following ruling on the status of corn sugar under the Federal Food and Drugs Act of June 30, 1906:

"Corn sugar (dextrose) when sold in packages, must be labeled as such; when sold in bulk must be declared as such; but the use of pure refined corn sugar as an ingredient in the packing, preparation or processing of any article of food in which sugar is a recognized element need not be declared upon the label of any such product.

"Nothing in this ruling shall be construed to permit the adulteration or imitation of any natural product such as honey by the addition of any sugar or other ingredient whatever."

The effect of this ruling, issued under the Food and Drugs Act of June 30, 1906, expired with the repeal of that law on June 25, 1939.

The ruling cannot be reissued in its entirety under the new Federal Food, Drug, and Cosmetic Act. One reason for this is a new provision requiring label disclosure of all ingredients, including sugar and dextrose (refined corn sugar), in foods for which no definitions and standards of identity have been prescribed. Another reason is that, in prescribing a definition and standard of identity for any food under the new law, the Secretary of Agriculture must base his findings exclusively upon substantial evidence of record introduced at a public hearing on such definition and standard. The recognition given dextrose in each individual standard, therefore, and the question of label declaration of sugar and dextrose used as optional ingredients, depend wholly upon the character and sufficiency of the evidence.

It is the purpose of the Department in the formulation of definitions and standards for food to recognize, where the evidence of record justifies, the optional use of sugar and dextrose (refined corn sugar) without label declaration of either.

Commission to Investigate Freight Rate Structure

The Interstate Commerce Commission announced August 1 that it would study the freight rate structure of the country. The Commission has ordered a general investigation of rail and water class rates, except in Mountain Pacific territory and on transcontinental traffic, and also an investigation of freight classifications by rail and water.

War Department Invites Bids on Canned Foods

Bids on supplies of foods, to be opened August 18, have been invited by the War Department. The canned foods for which bids are asked include: beans with pork and tomato sauce, catsup, salmon, sardines, shrimp, tomato juice, and tuna. Deliveries are to be made, as specified, to Augusta, Ga.; Fort Benning, Ga.; Fort Bragg, N. C.; Fort McPherson, Ga.; Fort Moultrie, S. C.; and Fort Screven, Ga.

Copies of the schedule can be obtained from the Quartermaster Supply Office, 1st Ave. and 58th St., Brooklyn, N. Y.

Fish Company Enters Stipulation with F. T. C.

Hudgins Fish Company, West Palm Beach, Fla., has entered into a stipulation with the Federal Trade Commission to discontinue representing sea crayfish as "Southern Lobster," "Fresh Picked Fancy Lobster," "Lob. Meat," or otherwise, whereby retailers may offer it to the public as "Fresh Fancy Lobster" or as lobster meat. The respondent also agreed to cease using the word "Lobster" either alone or with other words so as to imply that any food fish is lobster of the genus *Homarus*, when this is not the fact.

Complaint Against Lime Producers Amended

The Federal Trade Commission has amended its complaint issued in September, 1938, charging 20 producers of lime with fixing and maintaining, by combination and agreement, the prices at which their product is sold to customers in the Southeastern States, where all of their plants are located. The amended complaint involves the use of basing point delivered prices.

Sugar Sampling Instructions

During the current canning season, a large number of sugar samples have been received by the Laboratory for bacteriological examination and many more are expected during the next few weeks. The examination of these samples and reports concerning them will be expedited if procedure recommended by the Laboratory will be exactly observed. Failure to follow sampling instructions that have been advised by the Laboratory has resulted in some confusion and delay in reporting. These instructions are as follows:

1. For each shipment to be checked, send five one-half pound samples in clean containers, such as cans, jars, or paper cartons. These samples should be taken from individual bags in the shipment. No final opinion can be given on less than five samples. A greater number should not be sent except upon request.

2. Identify samples in such a way that the report will have unmistakable reference to samples which were submitted. Serial numbers and dates should serve this purpose. Car numbers provide a good means of identification.

3. Send a covering letter that designates specifically the samples which have been sent. Reference should be made to the sample code and, as a matter of record, the name of the sugar company should be provided.

4. Do not ask the refiner to send advance samples unless the Laboratory has been notified that such samples are to be expected. When advance samples are sent for examination, the refiner should be requested to send a covering letter referring to the samples by code, and providing the name of the canner to whom the report shall be sent.

Lard and Vegetable Fats Listed as Surpluses

Lard and vegetable fat products, normally used for cooking purposes and made principally from cottonseed oil, will be added to the list of officially designated surplus commodities that can be secured with blue surplus stamps under the Food Order Stamp program for distribution of surplus commodities.

In announcing the addition of lard to the list of surpluses, the Department of Agriculture indicated that consideration will be given late this fall to the possible addition of other pork products to the stamp plan list.

Other commodities on the stamp plan surplus list at present are: butter, shell eggs, corn meal, dried prunes, dry edible beans, wheat and whole wheat flour, rice, cabbage, fresh tomatoes, fresh green peas, onions (except green onions), fresh peaches, and fresh pears.

1939 Cannery Directory Published

The 1939 edition of the Cannery Directory has been published and is being distributed. Members of the Association and advertisers will receive a copy of the Directory without charge. Non-members can secure copies for \$2 each.

Lists of officers of the National Cannery Association, committee members, section officers, officers of State and local cannery associations, members of the Canning Machinery and Supplies Association, and members of the National Food Brokers Association are printed in the Directory.

Who's Interested in N. C. A. Publications?

At the Home Economics Convention held in San Antonio, Texas, in June, more than a thousand people registered at the National Canners' booth for publications of the Home Economics Division. Those who registered are shown in the following table by kinds of work they do:

Home economics teachers.....	387
Students	176
Housewives	157
Home management supervisors, F. S. A.	132
Home demonstrations agents.....	95
Home economics consultants	19
Dietitians	9
Home service people.....	5
Cafeteria managers	3
Miscellaneous	21
Total	1,004

New Bureau of Employment Security Created

A new Bureau of Employment Security was created in the Social Security Board this week, as a step in the government reorganization plan. The new Bureau will consolidate the job-insurance activities of the Board's Bureau of Unemployment Compensation, and the job-placement activities of the United States Employment Service, formerly in the Department of Labor.

Future Contributions from Food Research

Two thousand of the prominent research men in the United States, Canada, England, France, and Germany were recently asked: "What will be the outstanding contribution from your field of research during the next three years?" The inquiry was made by the Liberty Bank of Buffalo, N. Y. The brief of the condensed summary relating to foods follows:

"Improved methods of processing, refrigerating, packaging and distributing milk; improved tenderizing of meat; prevention of deterioration of food products because of rancid oil; utilization of by-products of butter industry and other low-value food products; marketing of ready-to-serve coffee in tin; improved linings for tin beverage containers; specially treated paper containers for shipping perishables; automatic devices for vending eatables, beverages and other commodities; new freezing processes."

Commercial Production of Salad Dressing

Total commercial production of salad dressing, mayonnaise, and related products in the United States attained the record total of approximately 40,000,000 gallons in 1938, according to Department of Commerce figures. The value to the manufacturers, \$50,000,000, was about the same as in 1937 despite a 2,000,000-gallon increase in quantity sold. Detailed figures are given in the recently published report, "Salad Dressing, Mayonnaise, and Related Products Industry—1938," which can be obtained at 10 cents a copy from the Bureau of Foreign and Domestic Commerce, Department of Commerce, Washington, D. C.

TOMATO PRODUCTS REGULATIONS

Tomato Juice and Catsup Standards Established by Secretary of Agriculture

As a result of public hearings, held for the purpose of receiving evidence upon which definitions and standards could be formulated, the Secretary of Agriculture has issued orders and promulgated regulations establishing definitions and standards of identity for tomato juice and catsup. These regulations will become effective January 1, 1940.

These promulgations were published in the July 29, 1939, issue of the *Federal Register*. Mimeographed copies of the regulations and findings of fact, taken from the promulgations of the Secretary, were mailed July 29 to members of the Association packing tomato products. These are reproduced below:

TOMATO JUICE

Definition and Standard of Identity

Findings of Fact

1. Ordinarily the term "juice" means a clear liquid which separates from a fruit, and in many cases, a filtered liquid; associated with the word "tomato" it has come to mean both the liquid portion of the tomato and a part of the flesh which has been finely divided and carried in suspension.

2. Tomato juice is not a concentrated product.

3. Tomato juice is prepared from mature tomatoes of red or reddish varieties by a succession of treatments including washing before and after sorting, trimming, scalding, crushing and screening with or without heat to extract a part of the liquid and insoluble materials. The seeds, skins, cores, and a portion of the fleshy material are excluded.

It may be homogenized or viscolized to prevent the fleshy material from settling out. Salt may be added. When it is sealed in containers, it is so heated before or after sealing as to prevent spoilage.

4. One firm heats the crushed tomatoes by live steam before extraction and heats the juice to a point calculated to compensate by evaporation for the water added by condensation. Steam condensate forms when steam is applied to crushed tomatoes. In the course of manufacture by this method, the amount of water thus added is approximately 11 per cent. The evaporation removes a certain amount of the volatile flavoring constituents of the tomato. The reduction in volume by evaporation removes only part of the water which was added as steam condensate. The remainder of the reduction in volume comes from the evaporation of moisture originally present in the tomatoes. The finished product consists of partially concentrated tomato juice (some of the volatile flavoring constituents of the tomato having been lost in the evaporation) with sufficient added water to make up the approximate original volume of the tomato juice.

5. Most firms manufacturing tomato juice do not use a process whereby live steam comes directly in contact with the crushed tomatoes, and thereafter forms a steam condensate. Various manufacturers heretofore used such a process whereby live steam came in contact with crushed tomatoes, resulting in an adding of steam condensate, but there has been an abandonment of such use, with one exception as noted in Finding 4.

6. The natural constituents of the food commonly known as tomato juice are derived wholly from tomatoes, with salt as an optional ingredient.

7. Tomato juice varies in flavor, specific gravity, viscosity, and vitamin content.

8. It is impracticable to establish a reasonable definition and standard of identity for tomato juice with fixed specific gravity, ascorbic acid content, proportion of soluble to insoluble solids or percentage of other ingredients.

9. The foregoing findings of fact apply to a product prepared from yellow varieties of tomatoes except that when yellow varieties of tomatoes are used the product is known as and labeled yellow tomato juice.

Other findings suggested by the Presiding Officer are not found because they relate either to standards of quality or to matters governed by section 402 of the Act. [cf. Sec. 10.000 (c), General Rules and Regulations Promulgated July 27, 1939.]

Regulation Establishing Standard of Identity

§ 53.000 *Tomato juice—Identity.* Tomato juice is the unconcentrated liquid extracted from mature tomatoes of red or reddish varieties, with or without scalding followed by draining. In the extraction of such liquid, heat may be applied by any method which does not add water thereto. Such liquid is strained free from skins, seeds, and other coarse or hard substances, but carries finely divided insoluble solids from the flesh of the tomato. Such liquid may be homogenized, and may be seasoned with salt. When sealed in a container it is so processed by heat, before or after sealing, as to prevent spoilage.

§ 53.005 *Yellow tomato juice—Identity.* Yellow tomato juice is the unconcentrated liquid extracted from mature tomatoes of yellow varieties. It conforms, in all other respects, to the definition and standard of identity for tomato juice prescribed in section 53.000.

TOMATO CATSUP

Definition and Standard of Identity

Findings of Fact

1. Tomatoes used in the manufacture of tomato catsup are mature tomatoes of red or reddish varieties.

2. The terms "catsup," "ketchup," "catchup," are synonymous names for the same food.

3. The raw materials used are:

(1) Whole tomatoes;

(2) Residual tomato material from preparation for canning, consisting of pieces, cores, peelings, liquid, in whole or in part;

(3) Residual tomato material from partial extraction of juice.

(4) Tomato catsup is made from any one of the above sources of raw material, or any combination thereof.

4. When tomato catsup is manufactured in whole or in part from residual tomato material from preparation for canning or from partial extraction of juice, the label shall declare the raw material ingredients used.

5. Tomato catsup is manufactured by crushing and straining whole tomatoes or residual tomato material from preparation for canning or from partial extraction of juice, so as to remove seeds, skins, cores, and other coarse or hard substances, and packing so as to prevent spoilage.

6. A sweetening agent is always added.

7. Sugar may be used as a sweetening agent.

8. A mixture of sugar and dextrose (refined corn sugar) may be used as a sweetening agent.

9. Dextrose (refined corn sugar) may be used in lieu of a part of the sugar; about $1\frac{1}{2}$ to $1\frac{3}{4}$ parts of dextrose are required to replace 1 part of sugar; the use of dextrose in sub-

stitution for sugar creates a greater viscosity or body than the use of sugar alone; dextrose is not as sweet as sugar.

10. Salt is always added as seasoning.

11. A vinegar, usually distilled vinegar, is added.

12. Spices, in the form of whole or ground spice, or flavoring, in the form of spice oil, or both such spice and flavoring, are added.

13. Onions and garlic, either or both, are usually added.

14. The finished catsup is usually sealed in a container processed so as to insure its keeping, and such processing may be effected either before or after sealing.

Other findings suggested by the Presiding Officer are not found because they relate either to standards of quality or to matters governed by section 402 of the Act. [cf. Sec. 10.000 (c), General Rules and Regulations Promulgated July 25, 1939.]

Regulation Establishing Standard of Identity

§ 53.010 *Catsup, Ketchup, Catchup—Identity; Labeling of Optional Ingredients.* (a) Catsup, Ketchup, Catchup, is the food prepared from one or any combination of two or all of the following optional ingredients:

(1) The liquid obtained from mature tomatoes of red or reddish varieties.

(2) The liquid obtained from the residue from preparing such tomatoes for canning, consisting of peelings and cores with or without such tomatoes or pieces thereof.

(3) The liquid obtained from the residue from partial extraction of juice from such tomatoes. Such liquid is obtained by so straining such tomatoes or residue, with or without heating, as to exclude skins, seeds, and other coarse or hard substances. It is concentrated, and is seasoned with sugar or a mixture of sugar and dextrose (refined corn sugar), salt, a vinegar or vinegars, spices or flavoring or both, and onions or garlic or both. When sealed in a container it is so processed by heat, before or after sealing, as to prevent spoilage.

(b) When optional ingredient (2) is present, in whole or in part, the label shall bear the statement "Made From —" (or "Made in Part From —", as the case may be) "Residual Tomato Material from Canning." When optional ingredient (3) is present, in whole or in part, the label shall bear the statement "Made From —" (or "Made in Part From —", as the case may be) "Residual Tomato Material from Partial Extraction of Juice." If both such ingredients are present, such statements may be combined in the statement "Made From —" (or "Made in Part From —", as the case may be) "Residual Tomato Material from Canning and from Partial Extraction of Juice." Wherever the name "Catsup," "Ketchup," or "Catchup" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement or statements herein specified showing the optional ingredients present shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Cuba's Vegetable Exports Decline

The Cuban vegetable export season, closed in July, was one of the poorest in recent years, according to the Department of Commerce. Shipments during the 1938-39 season were 20.8 per cent lower than the shipments of 1937-38. Exports of tomatoes decreased from 54,092,366 pounds to 44,336,741 pounds. Exports of Cuban pineapples in crates were heavier this season than for some time.

SEASONAL MOVEMENT OF CANNED CORN Monthly Shipments Out of Cannery Hands During Past Five Years Analyzed

The accompanying chart shows the monthly shipments of canned corn out of cannery hands for the last five years. Owing to the fact that the pattern of the seasonal movement was very similar for 1935-36 and 1937-38, the shipments for those two years were averaged and are shown on the chart as an average movement for the two years. The shipments for 1934-35 and 1936-37 were likewise combined and are shown as an average. The solid line shows the monthly shipments for 1938-39.

There are a number of factors relating to supply and demand that are common to both 1935 and 1937: Packs were relatively large and prices correspondingly low. The 1934 and 1936 seasons were characterized by relatively small packs and prices that were somewhat higher than for the other two years.

The character of the seasonal movement for these four years was very similar in spite of the fact that the size of the supply varied considerably and prices ranged from an average of 90 cents per dozen in 1934-35 down to an average of 73 cents during 1937-38. There was the difference, however, that throughout the entire season, shipments were higher during the years of large supply than in the years of small supply. This was to be expected because of the lower level of prices during the years of large supply. The important fact, which is illustrated by this chart, is the heavy shipments during August, September and October.

Another year of large supplies and relatively low prices, 1938-39, differed from the usual pattern of seasonal shipments in that the movement to November 1 was very small; only 31.4 per cent of the total supply had been moved out of

cannery hands by November 1, 1938, whereas 44.6 per cent of the 1937-38 supply was shipped before November 1, 1937.

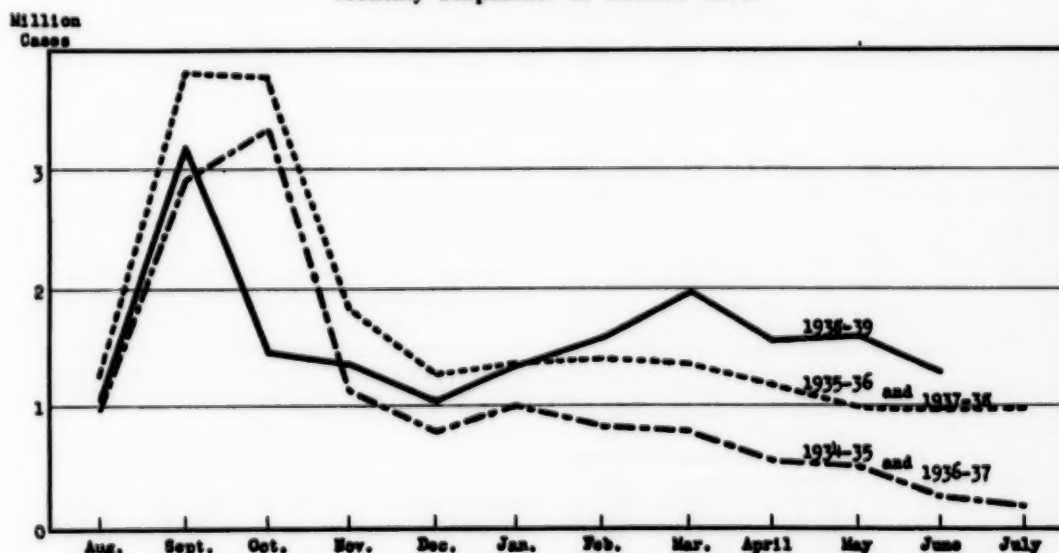
Most cannery realize the importance of maintaining the high level of consumption for canned corn, provided, of course, that fair and reasonable prices can be obtained. Most cannery realize also that during years of high consumption the movement out of cannery hands prior to November 1 has been correspondingly large. In years when the movement prior to November 1 has been small, it has not been possible to increase the movement for the remaining nine months of the year to make up for the loss in shipments during the first three months.

During 1938-39, corn shipments were considerably above average from January to the end of the year. In spite of this relatively heavy movement during the last seven months, the total shipments and consumption for the year fell considerably below 1937-38. The lower prices of 1938-39 were expected by most cannery to stimulate buying, resulting in a heavier movement for 1938-39 than for 1937-38. The stimulus of low prices, however, was not sufficient to overcome the handicap of having too large a percentage of the supply in cannery hands on November 1.

Many corn cannery maintain that there can be a heavy movement from cannery to distributors during the first three months of the year only when there are large sales of futures. It is true that in past years, when future sales were large, shipments to November 1 have been large, but it has also been true that spot prices were favorable to such a movement during those years. The year 1938-39 was a year of very small future sales and the shipments to November 1 were also relatively small. The solution to the problem of maintaining a high level of consumption of canned corn may not be so simple as it appears.

One might conclude that the solution is merely to increase

Monthly Shipments of Canned Corn



the sale of futures, with the hope that distributors will order out a large percentage of their supplies before November 1. Many changes in the character of the relationship between future contracts and the rate at which distributors order their stocks of canned corn have taken place during the last ten years.

No one, however, will deny the tendency for canned foods to be shipped in smaller lots. If this tendency continues, the pattern of seasonal shipments of canned corn from canners' warehouses will tend to change from that which has been characteristic of past years. The tendency of the change would no doubt be toward the pattern of seasonal retail sales or consumption of canned corn, which usually has its peak during the late winter months.

It might be well for corn canners to consider this problem and the changes that might be made in their merchandising policies to maintain a high level of consumption of canned corn.

QUARTERLY STOCK REPORT

Figures on Selected Vegetables, Fruits, and Fish Issued by Census Bureau

Stocks of canned peas, corn, tomatoes, and beans held by distributors, as well as stocks of the same foods held by canners, were substantially lower on July 1 than on April 1 of this year, according to the Bureau of the Census. Distributors' stocks of peas and corn were also lower than they were a year ago, but canners' stocks were substantially higher on July 1 than on the same date in 1938. Figures for distributors are based on a representative sample compiled by the Bureau, and canners' stocks were reported to the Census by the National Canners Association.

In terms of the number of cases, all sizes combined, distributors' and canners' stocks on July 1, compared with their stocks on prior dates, were as follows:

	Peas Per cent	Corn Per cent	Tomatoes Per cent	Beans Per cent
Distributors' stocks, July 1, 1939, compared with—				
July 1, 1938.....	-11	-12	+2	+22
April 1, 1939.....	-7	-15	-10	-1
Canners' stocks, July 1, 1939, compared with—				
July 1, 1938.....	+65	+46	+23	+108
April 1, 1939.....	-38	-35	-48	-43

Between April 1 and July 1, canners moved 3,937,091 cases of peas this year against 3,147,214 cases last year; 4,433,128 cases of corn versus 3,516,571 during the same quarter last year; 2,881,721 cases of tomatoes versus 2,963,573 last year; and 1,520,456 cases of green and wax beans in comparison with 917,999 cases moved during the same quarter last year.

In the following table are given figures comparing stocks, sold and unsold, of selected vegetables in the hands of distributors and canners on various dates. The figures for distributors were compiled by the Census Bureau from reports of the same firms for each date. Canners' stocks, reported by the Association, cover the whole industry, except for tomatoes, which exclude California.

Commodity	July 1, 1939	April 1, 1939	July 1, 1938
DISTRIBUTORS	Cases	Cases	Cases
Peas.....	1,215,667	1,312,593	1,360,013
Corn.....	1,087,371	1,277,166	1,240,205
Tomatoes.....	825,540	914,519	808,847
Green and wax beans.....	559,720	564,298	459,418

CANNERS			
Peas.....	6,496,721	10,433,812	3,930,216
Corn.....	8,243,127	12,676,255	5,638,989
Tomatoes.....	3,071,262	5,952,983	2,501,010
Green and wax beans.....	2,014,491	3,534,947	967,543

Peaches and pears.—Stocks of canned peaches in distributors' hands July 1 were 32 per cent higher than at the same date last year, but canners' stocks of peaches were reduced 50 per cent during the same period. Pears in distributors' hands were 7 per cent higher than at the same date last year, but canners' stocks were 77 per cent lower.

Compared with April 1, canned peaches held by distributors decreased 12 per cent, while those in canners' hands decreased 44 per cent. Pears in distributors' hands decreased 22 per cent, while pears in canners' hands decreased 73 per cent during the quarter ending July 1, 1939. These figures are based upon a representative sample of distributors and canners reporting this information to the Bureau of the Census for each of the three dates: July 1, 1939; April 1, 1939; and July 1, 1938. Stocks of peaches and pears in distributors' and canners' hands on these dates, together with per cent change, are shown in the following table:

Commodity	July 1, 1939	April 1, 1939	July 1, 1938	Change July 1, 1939, from—	July 1, 1939
DISTRIBUTORS	Cases	Cases	Cases	Per cent	Per cent
Peaches.....	598,830	681,682	453,170	-12.2	+32.1
Pears.....	215,294	277,046	201,299	-22.3	+7.0
CANNERS					
Peaches.....	2,116,349	3,808,297	4,202,254	-44.4	-49.6
Pears.....	252,644	945,214	1,082,070	-73.3	-76.7

Salmon, tuna, and sardines.—Statistics are presented below for canned salmon, tuna fish, and sardines. Distributors' stocks, representative sample, of the three classes of canned fish were somewhat lower than in April but well above a year ago. As compared with April 1, their stocks of salmon (reds, pinks, and other) were 8 per cent less, tuna 8 per cent, and sardines 4 per cent less. Only in the case of Maine and imported sardines were inventories of distributors lower than a year ago. The following table, compiled by the Census, is based on reports from the same distributors for each date:

	July 1, 1939	April 1, 1939	July 1, 1938	Change July 1, 1939 from—	July 1, 1938
	Cases	Cases	Cases	Per cent	Per cent
Salmon, total.....	288,626	312,742	177,482	-7.7	+62.6
Reds.....	92,996	98,807	54,902	-5.9	+69.4
Pinks.....	138,162	154,261	71,974	-10.4	+92.0
Other.....	57,468	59,674	50,606	-3.7	+13.6
Tuna.....	115,535	125,789	92,137	-8.2	+25.4
Sardines, total.....	117,060	122,298	112,072	-4.3	+4.5
California.....	66,082	74,574	51,632	-11.4	+28.0
Maine.....	23,245	15,663	29,981	+48.1	-22.5
Imported.....	27,742	32,031	30,459	-13.4	-8.9

Comparative data on canners' inventories of Alaska reds, pinks, and other salmon, compiled by the Association of Pacific Fisheries, are presented for June 30 and February 28, 1939, and for the same dates in 1938. These figures represent the combined reports of companies accounting for 98 per cent or more of the total pack.

	June 30, 1939	Feb. 28, 1939	June 30, 1938	Feb. 28, 1938
	Cases	Cases	Cases	Cases
Salmon, total.....	999,827	2,032,591	2,173,060	2,628,873
Alaska Reds.....	727,170	1,083,701	805,168	978,539
Pinks.....	76,590	573,784	1,123,298	1,235,995
Other.....	196,058	375,106	244,594	414,339

Alaska Salmon Pack

The following figures on the Alaska salmon pack, as reported by the U. S. Bureau of Fisheries, show the pack by districts and species through July 29, except where noted:

Districts	Coho Cases	Chum Cases	Pink Cases	King Cases	Red Cases	Total Cases
Bristol Bay *	1	86,085		4,682	1,043,184	1,133,952
Alaska Pen.:						
North.....		5,946	1	443	55,544	61,934
South.....	2,826	70,975	98,481	3,737	140,118	316,137
Chignik.....	29	3,947	6,390	340	127,695	138,401
Kodiak.....	949	24,254	228,817	447	83,418	337,885
Cook Inlet.....	9,653	13,399	10,350	15,189	159,019	207,610
Resurrection Bay.....			84		1,026	1,710
Copper Riv.*.....				2,185	52,091	54,276
Prince W. Sound.....	2,033	13,139	59,489	203	8,174	83,038
Yakutat.....			571	1,560	22,622	24,753
Icy Strait.....	1,933	29,648	33,007	151	33,796	99,135
Western.....	579	22,711	13,189	33	12,377	48,889
Eastern.....	782	16,606	47,833	300	8,313	73,834
West Coast.....	1,097	1,277	9,146		4,304	15,824
Southern.....	2,532	12,237	107,704	132	18,015	140,620
Totals.....	22,414	300,224	615,662	29,402	1,770,296	2,737,998

* Final.

Indicated Dry Bean Production for 1939

Production of dry beans for 1939 is indicated to total 11.9 million bags of 100 pounds or about 22 per cent less than the large crop produced in 1938 and 6 per cent below the recent 10-year average, according to the Bureau of Agricultural Economics in its July 31 survey of the vegetable situation. The smaller crop of dry beans this season is due both to a reduced acreage remaining for harvest and to smaller indicated yields per acre.

On the basis of July 1 condition production is indicated to be smaller than last year in each of the major producing areas, according to the Bureau. In the area producing largely pea beans, but also the major source of kidney beans, the total crop is about 23 per cent smaller than in 1938. In the group of States producing largely Great Northern production is indicated to be decreased 15 per cent, while the reduction in the Pinto area is 43 per cent and in California, 14 per cent. In Idaho, which is an important source of both Great Northern and Small Reds, production is down 14 per cent from last year.

Although only incomplete information is available at this time concerning the stocks of old crop beans, the large total supply available for the 1938-39 season and relatively low prices prevailing during recent weeks would indicate that the carry-over at the end of the season probably will be unusually large but probably no larger than it was last season. Carry-over stocks are likely to be larger than last year in California and Idaho, but smaller in other important areas.

Last year's supply of 17,500,000 bags, composed of 2,200,000 bags carry-over, and 15,300,000 bags new crop, was the largest on record. If the carry-over in 1939 is about the same as in 1938, the total supply for the 1939-40 season would be about 14,100,000 bags, or nearly one-fifth smaller than in 1938-39. Another favorable factor in the market situation for this year's crop is the prospect for somewhat better demand conditions in 1939-40 than prevailed in 1938-39.

Fruit and Vegetable Market Competition

Carlot Shipments as Reported by the Bureau of Agricultural Economics, Department of Agriculture

VEGETABLES	Week ending—			Season total to—	
	July 29, 1938	July 29, 1939	July 22, 1939	July 29, 1938	July 29, 1939
Beans, snap and lima.....	12	17	8	8,091	6,499
Tomatoes.....	123	172	207	28,391	20,316
Green peas.....	162	141	160	4,152	5,173
Spinach.....	8	16	18	6,503	6,188
Others, domestic, competing directly.....	1,412	1,546	362	97,444	101,490
FRUITS					
Citrus, domestic.....	2,031	1,846	2,630	136,326	144,445
Imports.....	8	5	8	249	103
Others, domestic.....	2,734	4,797	3,129	32,598	34,473

Indexes of Employment and Prices

Indexes of employment, payrolls, and wholesale prices, in the tables below, are the latest available from the Bureau of Labor Statistics. For employment and payrolls the indexes are based on the average for the years 1923-25, taken as 100 per cent; while for wholesale prices the average for the single year 1926 is taken as 100 per cent.

	Employment			Payrolls		
	June, 1939	May, 1939	June, 1938	June, 1939	May, 1939	June, 1938
All industries.....	90.7	90.1	81.6	86.2	84.4	70.8
Canning and preserving.....	120.4	92.9	113.9	100.6	85.6	100.7
	Wholesale Prices					
	July 29, 1939	July 22, 1939	July 15, 1939	July 8, 1939	July 1, 1939	July 30, 1938
All commodities.....	74.8	75.2	75.5	75.6	75.5	78.6
All foods.....	66.7	67.5	67.6	68.1	67.4	74.1

Temperature and Rainfall Records

The following table gives the average temperature and total rainfall for the principal canning districts for each of the past two weeks, as shown by the U. S. Weather Bureau reports for selected stations in these districts:

District	Week ended July 25, 1939		Week ended Aug. 1, 1939	
	Temp.	Rain	Temp.	Rain
Maine.....	65	.5	69	4.5
Western New York.....	71	.0	78	2.7
Tri-States.....	72	.4	81	1.1
South Central Ohio.....	72	.0	76	.9
Central Indiana.....	75	.1	77	3.6
Central Illinois.....	75	.0	No record	
Northern Illinois, Southern Wisconsin.....	74	.0	76	.8
Southern Minnesota.....	72	.1	76	.5
Northern Colorado.....	77	.0	74	.1
Northern Utah.....	77	.0	76	.1
Northwestern Washington.....	68	.1	72	.1
Southeastern Washington.....	75	.0	85	.0

Recipe Information Found Useful

A letter received by the Home Economics Division from one of the Naval Training Stations which operates Schools for Officers' Cooks and Stewards and for Ships' Cooks and Bakers, reads, in part, as follows:

"We are always in search of additional information for use in our instruction work. It occurs to me that you might have some information that would be of great help to us.

"I have a copy of the cook book 'Canned Foods Recipes

for Fifty,' which was developed by the Department of Industrial Management of Kansas State College, Manhattan, Kansas, and published by your Association.

"We will revise our Navy Cook Book in the near future and I should like permission to use any information in the book 'Canned Foods Recipes for Fifty' or any other material which you may forward in connection with the revision."

1939 Canned Fruit Pack in Australia

Australia's pack of canned apricots, peaches, and pears totaled 2,708,192 cases of 24 30-ounce cans in 1939, compared with 3,030,928 cases in 1938, according to the American trade commissioner at Sydney. The peach pack of 1,852,793 cases was a record, and compares with 1,790,742 cases in 1938. The pear pack was 572,977 cases (860,104 cases in 1938), and the apricot pack was 282,422 (380,082 cases in 1938).

The following table shows the Australian canned fruit pack of 1939 in cases of 24 30-ounce cans by export and domestic pack and by quality:

Item	Pack Cases
Canned apricots:	
Export pack—	
Choice	12,978
Standard	177,015
Seconds	47,380
Domestic pack	45,099
Total	282,422
Canned peaches—halves:	
Export pack	722,856
Domestic pack	138,491
Total	861,347
Canned peaches—slices:	
Export pack	833,432
Domestic pack	138,014
Total	971,446
Total peaches (halves and slices)	1,852,793
Pears:	
Export pack—	
Choice	19,526
Standard	395,984
Seconds	90,414
Domestic pack	67,053
Total	572,977

British Consider Origin Mark on Canned Foods

A requirement that all containers of canned foods sold in Great Britain must show the country of origin is now under consideration by British authorities, according to a report from the American trade commissioner at London.

The reported purchase of huge stocks of Japanese canned salmon by British interests was recently aired in Parliament, with government officials discounting the importance of the purchase and maintaining that it was in accordance with ordinary trade practice.

Nevertheless, local dealers in canned foods admit that stocks of Japanese salmon in Great Britain are unusually heavy and that imports this year from Japan have been substantially in excess of the past two years, the report disclosed.

At the present time shippers of canned foods to the British market have the option of marking their containers either with the actual country of origin or by the designation "foreign" or "Empire."

British canned food dealers believe that if the proposed change in mark-of-origin requirements becomes effective, it will prove advantageous to United States canned foods, as American canners have built up a notable reputation for quality in Great Britain.

Exports of canned salmon from the United States to the United Kingdom, Commerce Department statistics show, were valued at \$5,892,563 in 1938, compared with \$5,597,272 in the preceding year.

June Canned Fruit Arrivals in United Kingdom

Arrivals of canned fruit, including fruit preserved both with and without sugar, at the principal ports of the United Kingdom in the four weeks ended July 1, showed a further decline but remained well above those of a year ago, according to the Imperial Economic Committee at London.

Although receipts of apples and peaches increased, those of all other items, and in particular pears and pineapple, were reduced. As compared with the corresponding period of last year, apples, peaches, pineapple, and grapefruit were all received in much heavier quantities and more than offset the greatly reduced supplies of pears and the decline in the receipts of most other varieties.

Pack of Canned Shrimp in 1938-39

For the year ending June 30, 1939, there were 1,086,000 standard cases of shrimp packed by the 40 canneries in the South Atlantic and Gulf States that operated under the Seafood Inspection Service of the Food and Drug Administration. Over 60,000,000 pounds of raw shrimp were utilized in the season's pack. The average cannery operated 71 days during the year and required 55.5 pounds of raw shrimp for each standard case packed.

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